





OUR VISION

What Drives Our Work

*Empowering food companies to
make sustainable food the new norm
through clean and multifunctional protein ingredients*



THE PROBLEM AND THE SOLUTION

Enabling Food Producers to Bridge Functionality, Sensory and Regulatory Gaps



Narrow Range of Authentic Plant-Based Proteins



Poor off-taste



Unpleasant mouthfeel



Bad nutritional value

Regulatory Hurdles



Clean Label Expectations



Authentic mouthfeel, texture & taste



Non-GMO & Non-Novel



European Commission

Healthy & Sustainable





THE PROCESS

We Have the DSP Technology to Extract Protein from Multiple Microorganisms

Input Material Sourcing



Brewer's yeast from
industrial side-stream



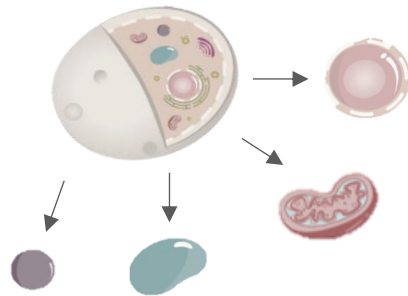
Microbial Biomass
No Capex - heavy
fermentation needed

1

Process

Gentle protein extraction
from microbial biomass

Yeast Cell



2

Product

Native and, thus,
functional protein



IP Protected

Supplying Industrial Food Producers





THE SOLUTION

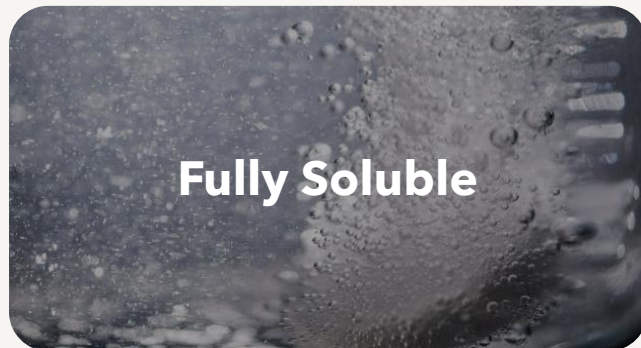
Functional Protein Solves Many More Challenges Than Nutritional Value



Emulsifying
Fully Plant-based



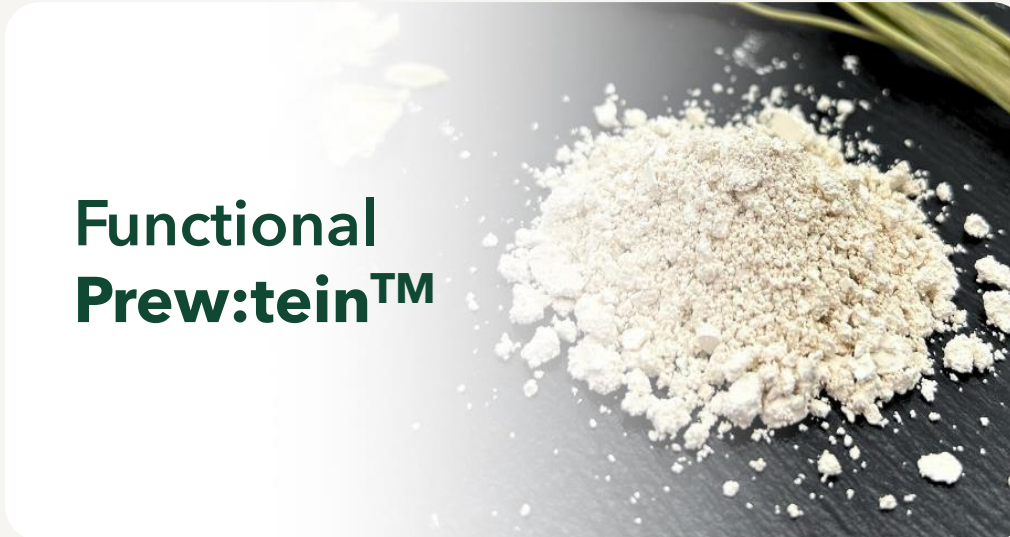
PDCAAS: >1



Fully Soluble



Sustainable & Circular



**Functional
Prew:tein™**



Neutral Taste



Gelling
Thermo-Irreversibly



Foam Formation
Stable & Long-lasting



CLOSE UP ON PREW:TEIN®

A Functional, Healthy and Circular Ingredient Without Compromise on Taste nor Texture

Prew:tein®



Protein >75%

Functionalities

- Thermo-irreversible gelling
- Emulsifying stability
- Fully soluble
- Foaming capacity



PDCAAS: >1

Areas of Application

Vegan Bakery

Stable Foam & Binding



Plant-based Egg

Gelation & Water-binding



Meat Analogues

Juiciness & Texture



Dairy Alternatives

Emulsion & Creaminess



Clean-label Solution

Non-GMO

Non-Novel Food

Circular Ingredient





PRODUCTION ROADMAP

How We Aim to Soon Serve a Broad Variety of Food Producers Across the Globe



2021
Proof-of-Principle

- ✦ Lab scale production
- ✦ Developing and validating process
- ✦ Production for own testing



May 2024
Demo-Scale Production

150 kg/month

- ✦ Allowing us to reach out to customers, send out samples and create own product developments



June 2025
Industrial-Scale Production

200 t/year

- ✦ Proving industrial scalability
- ✦ Being able to first sell protein commercially
- ✦ Increase sample outreach and testing with customers



2027
Commercial-Scale Production

2,500 t/year

- ✦ Production on a profitable scale

INPUT SOURCING ASSURANCE

Side-streams Pave the Way for Future-proof and Inflation-independent Sourcing

Current Source

Brewer's yeast

Case Study: Processable yeast from side streams

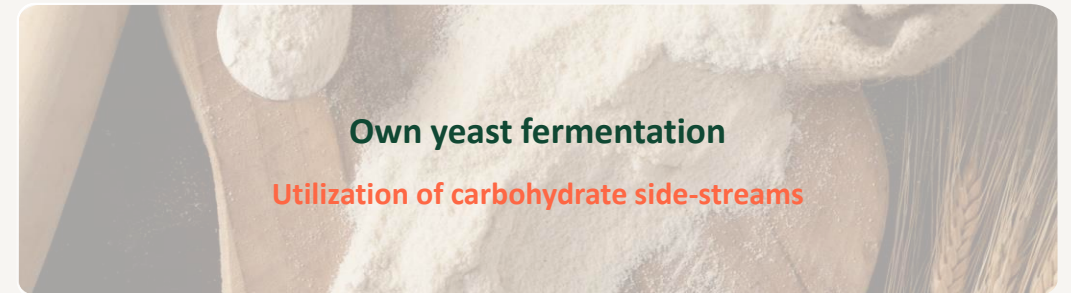


Of the 31,000 t of German brewers' yeast, 20,000 t are available



ProteinDistillery requires 3,000 t of processable side streams for an industrial scale

Alternative Sources





LEVERAGING PARTNERSHIP OPPORTUNITIES

Some Key Points We Can Bring to a Broader Collaboration

Value Proposition



3 Main Pillars

We aim at building Strategic Partnerships which

- ✦ **De-risk** involvement
- ✦ Create **mutual value**
- ✦ Advance **sustainability** goals



Profitable Set-up

- ✦ Possibility to further monetize existing side streams
- ✦ Optimal utilization of existing infrastructure capacities
- ✦ Favorable unit economics and minimal CapEx investment



Differentiated R&D

- ✦ DSP strain optimization: differentiate through functional protein
- ✦ Achieve faster innovation cycles with competitive technology
- ✦ Reposition existing products and co-develop new ones



Targeted Go-to-market

- ✦ Keeping customer perception close to the feedback loop
- ✦ Stay competitive in niche and growing market segments
- ✦ Finding the right portfolio fit according to strategic priorities



POTENTIAL COLLABORATION AVENUES

Focusing on the Partnership that Best Serves Mutual Priorities

Strategic
Partner



Supply Agreement

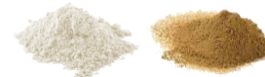


- ✦ Usable side streams we can extract protein from
- ✦ Short supply chain desirable

Strategic
Partner



Production Agreement



- ✦ Prew:tein®, Umami, Cell Wall,...
- ✦ Free capacity in spray-drying (3,000 t/y)
- ✦ Production output >1,500 t/y by 2026

Strategic
Partner



Commercial Agreement












- ✦ Protein testing for portfolio and market fit
- ✦ Developing customer base
- ✦ Profit-sharing based on investment and sale owner



MEASURING OUR IMPACT

Our Technology Enables a Circular Economy Approach Without Compromising on Product Quality

	Brewer's Yeast	Pea Protein	Beef Protein
Use of Land		 x60	 x400
Use of Water		 x30	 x250
GHG Emissions		 x10	 x80





A STELLAR TEAM

A Highly Knowledgeable Team with Engineering and Business Expertise

Stuttgart

Product and Process Development
Production
Business Development



Berlin

Finance and Marketing

Founding Team



**Christoph
Pitter**

*Co-Founder
Sales & Technology
Managing Director*



**Marco
Ries**

*Co-Founder
Finance & Biz. Dev.
Managing Director*



**Prof. Dr. - Ing.
Tomas Kurz**

*Co-Founder
Product & Operations*



**Michael
Baunach**

*Co-Founder,
Engineering*

Core Team



... and continuously growing



Protein DISTILLERY

Crafting Tomorrow's Proteins. **Today!**

